Patent Application of

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TITLE: DEVICE FOR STUFFING FOOD ITEMS.

CROSS-REFERENCE TO RELATED APPLICATIONS

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STATEMENT REGARDING FEDERALLY SPONSORED RESEARCH and DEVELOPMENT

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BACKGROUND

1. Field of the Invention

This invention relates, but is not limited to preparation of foods for the home, restaurant, and other commercial enterprises. Specifically pertaining to the preparation of food items prior to cooking and consumption.

2. Related Art

Prior to this invention, chefs in a restaurant or at home had no choice as to the method of stuffing food items. Normally tenderloin, fillet of fish, fowl breast or other stuffable food had to be sliced. The chef would then lay it open in a butterfly fashion, or open the pocket formed, spoon on the appropriate quantity of stuffing. The chef would now fold the two pieces together and sew, tie with string or use either wooden or metal

skewers to hold the stuffed item closed. There has not until the present invention been a device which enables a chef to deposit stuffing into a food item to any desire depth through an aperture of minimal size. Without having to sew, skewer or tie the food being stuffed. Having searched in (1) United States Patent and Trademark Office (USPTO), (2) the IBM patent database, (3) ran numerous Boolean queries and visited various web sites such as Lehman's, Chefs without locating any means for food preparation of this type and versatility.

References Cited (Referenced By)

Patent # 774,394	10/1904	Peter	99/494
Patent # 3,890,675	6/1975	Nausedas	17/41
Patent # 4,438,145	3/1984	Bakker	426/279
Patent # 4,669,967	6/1987	Hayashi	425/376
Patent # FR 2 616 298 - A1	6/1987	Peneveyre	99/494
Patent # 5,900,265	5/1999	Rutherford	426/281
Patent # 6,117,467	9/2000	Huling	426/281

United States Patent # 774,394 presents a meat-salting apparatus. The apparatus as presented consists of a hopper for the storage of salt or other preservative. Said hopper also acts as a storage box for the wide array of other components, which are required for this type of meat preservation. The apparatus that is presented was not intended, nor could it be used to stuff gourmet foods. Said apparatus is only intended to preserve large

portions of meat as smaller portions could be brined, dried or preserved by some other means. **United States Patent # 3,890,675** discloses a stuffing horn with a product stoppering and severing device that moves into and out of the tapered end of a horn. This device is intended to be used to stuff sausage and is only capable of utilizing a viscous pumpable mass, which is pumped mechanically into a flexible casing. **United States Patent # 4,438,145** describes a process for stuffing a meat bird in which a wrap of edible material is folded around the stuffing. The wrap, which is put around the stuffing mechanically, has been adapted for such products as egg rolls, burritos, tortillas and cannelloni. **French Patent #FR2616298** relates to a device for inserting a cooked dish directly inside a piece of bread. As presented this device is to be used only with small cylindrical bread. It is specifically intended for the fast food industry. The device as presented requires the bread to be placed in a cylinder to preserve it's shape, after a cavity is formed, crumbs removed and two air vents created for the relief of pressure in the bread to be stuffed. The filler tube which is mounted to the base with a hinge, and is presently in it's horizontal position may now be filled with a desired stuffing then moved into it's vertical position over the bread to be stuffed. A push rod is then used to inject the stuffing into the bread. Said device can only be used with hard crusted bread, the devices design would render it useless when attempting to stuff small or large portions of meat such as chicken breast, pork tenderloin, fish fillet, whole pork or beef loins, etc. **United States Patent #5,900,265** unveils an apparatus for filling substantially round food (mainly pastries and other baked goods) by means of a coiled tube. The tube is inserted into a food item that is rotationally restrained while said tube is turned into the pastry. Filling is then pumped into said food in a predetermined quantity. In reviewing previous

art, the most relevant patent, **United States Patent 6,117,467** reveals a elongated hollow sleeve with a generally square cross section and longitudinal bore. One end is cut at an angle the other has an enlarged head. A window is cut through the wall in the middle. There is also an elongated plunger, which is round in cross section. This is not an efficient design, as any viscous stuffing will travel up the inside corners around the plunger. The apparatus is stainless steel and is utilized by plunging it into a piece of meat to the desired depth and with drawing the plunger to expose the window. At this point the stuffing can be loaded into the square tube and the plunger pushed forward to inject the stuffing into the item being stuffed. Having a square bore would present a problem with maintaining cleanliness. . My present invention describes a method that is very user friendly, easy to keep

clean and is extremely versatile unlike the above mentioned Prior Art, heretofore known to suffer from a number of disadvantages.

(a) The previous art patents are very complicated and would require well trained personnel to operate safely and efficiently.

(b) There would be difficulty in maintaining them as the mechanical components will wear, and metal components would be prone to corrosion and other effects of the environment involved.

(c) All except #6,117,467 and #FR2616298 can only utilize viscous pumpable products and are not suited for use in the home or restaurant.

(d) The prior art mentioned is very limited as to what types of items can be stuffed.

(e) The prior art does not allow for the desired stuffing to be stratified.

(f) The afore mentioned art is much more difficult to maintain in a clean and sanitary condition.

(g) The previous art except #6,117,467 and #FR2616298 are stationary and are not suited for the home or restaurant.

SUMMARY OF THE PRESENT INVENTION

Particularly the invention is a device, which utilizes a rollable and unrollable substantially flat sheet (of about 8"x 11"x .007" thick). When rolled with stuffing encased inside, said sheet shall form a some what rigid cylinder capable of being inserted into a cavity created in a food selected to be stuffed. A push rod (of selected length and diameter) that is snugably and slidebly insertable into the rolled sheet. More particularly a device for stuffing food such as pork tenderloin, fish fillet, fowl breast or any combination that the chef may decide is appropriate for the food item to be stuffed. Other considerations such as nutritional value, appearance and taste combinations are all addressed by my invention.

Objects and Advantages

In addition to the objectives and advantages of the device described in my above patent, several objects and advantages of the present invention are but not limited to the following.

(a) to provide a device for inserting a desired stuffing into any food item in which a cavity can be created.

(b) to provide a device which enables the chef to organize or stratify the stuffing.

(c) to provide a device for rapidly stuffing several items in a uniform manner.

(d) to provide a device for depositing stuffing of any consistency into a desired

food item.

(e) to provide a device for the deposition of stuffing in a food item that is efficient.

(f) to provide a device for depositing stuffing which is easy to use in the home or restaurant.

Further objects and advantages are to provide home and restaurant chefs with a device that is convenient, easy to use and will allow the chef to combine a number of ingredients that will result in a taste and or nutritional combination that are desired.

BRIEF DESCRIPTION OF DRAWINGS

In the drawings, closely related components have the same number but different alphabetic suffixes.

FIG. 1 Rollable substantially flat sheet (which meets FDA / USDA certifications).

FIG. 2 Rolled flat sheet (empty) to emphasize its variable capacity.

FIG. 3 Push rod of desired diameter and length (which meets FDA / USDA certifications).

FIG. 4 Rolled flat sheet and stuffing contained therein.

FIG. 5 Food to be stuffed, having had a cavity cut into it and rolled sheet filled with desired stuffing contained and partially inserted.

FIG. 6 Rolled sheet with stuffing completely inserted into food to be stuffed with push rod in position for placement inside rolled sheet.

FIG. 7 Insertion of push rod into exposed end of rolled flat sheet and urging forward the push rod to inject desired stuffing.

FIG. 8 Stuffed item showing that the stuffing has been deposited to desired depth

and quantity, after which the rolled flat sheet and the push rod may be cleaned and re used for a similar or a different application.

FIG. 9 Kit of parts as envisioned after use and cleaning, ready for storage. Rods wrapped in sheet and bound by rubber bands.

REFERENCE NUMERALS IN DRAWINGS

NO.10 substantially flat rollable sheet of about 8 inches by 11 inches by .007 inches in thickness (which meets FDA / USDA specifications)

NO.11 push rod of desired length and diameter (which meets FDA / USDA specifications).

NO.11a. about .625 inches diameter push rod

NO.11b. about .750 inches diameter push rod.

NO.11c. about .875 inches diameter push rod.

NO.12 stuffing selected

NO.13 food item to be stuffed.

NO.14 rubber bands or other means of securing components for convenient storage.

DESCRIPTION-FIGS. 1- THROUGH 14- PREFERRED EMBODIMENT

A preferred embodiment of the present invention would be the use of but not limited to the following components, that are of FDA / USDA certified materials.

a. One sheet of substantially flat rollable sheet of about the following dimensions.

1. One sheet about .007 inches thick by 8 inches wide by 11 inches in length.

b. Three push rods of about the following dimensions.

1. One push rod of about .625 inches in diameter by about 12 inches in length

2. One push rod of about .750 inches in diameter by about 12 inches in length

3. One push rod of about .875 inches in diameter by about 12 inches in length.

Used in a manner indicated by the instructions to follow, components of about the specifications previously mentioned will enable a chef to professionally and expeditiously stuff food items. Until this invention it was necessary to slice the food item completely open, deposit the stuffing then close by sewing, tying, or using wooden or metal skewers to ensure the food item will retain the stuffing placed within. A preferred embodiment as to the use of said components previously mentioned is as follows.

After selecting the food item to be stuffed, the chef will then utilize a knife or other instrument of sufficient length to be capable of slicing the selected food item. Starting at (usually) the larger end the chef will pierce the food item longitudinally to the desired depth, and while not cutting through the sides. At this point the knife will be manipulated to cut and enlarge a cavity to contain the stuffing.

The chef will then select the flat sheet of choice (Fig.1) **10** and place it on the work surface in such way that the longer side of the sheet is toward the chef. At this time the chef would place a quantity of stuffing on the upward facing surface of the flat sheet. While lifting the edge nearest the chef, the edge will be turned to the upward facing surface of the sheet and rolled to form a cylinder (Fig.2) **10.** When completely rolled with the desired stuffing inside (fig.4) **10, 12,** the push rod selected (Fig. 3) **11** will be closest in diameter to the inside diameter of the rolled sheet containing the stuffing. At this time (Fig.5) the rolled sheet **10** with the stuffing **12** would be introduced to the food item **13** to be stuffed. This is accomplished by opening the aperture and easing the rolled sheet into the food item while applying a slight clockwise rotational movement.

This will assist the insertion of the rolled sheet and also prevent the edges of the rolled sheet from getting caught and causing it to become unrolled. Once the rolled sheet **10** and stuffing **12** have been inserted to the desired depth (Fig. 6) in the food item **13**. The push rod of choice **11** may be inserted into the exposed end of the rolled sheet **10** and urged forward while gently grasping the outer surface of the rolled sheet **10**.As the push rod **11** is urged into the rolled sheet **10,** the stuffing **12** within (Fig.7) will be deposited as desired by the chef into the food item **13**. Complete discharge of the stuffing **12** may be facilitated by gently withdrawing the rolled sheet **10** while leaving the push rod **11** in its position. As the rolled sheet **10** is withdrawn in small stages so should the push rod **11** be urged forward proportionately. Gently restrain the rolled sheet **10**, this will assist in the complete deposition of the stuffing **12** into the food item **13**. At this time the sheet **10** and push rod **11** may be used again on a similar food item or washed for the next use. When the food item (Fig.8) **13** is completed, the stuffing placed within will fill the entire cavity created by the chef in the first step and will stay contained within, without the need to sew, tie or use wooden or metal skewers to hold the food item closed.

The invention as presented should in no way be construed as being the only embodiment that it may assume. Any number of rollable flat sheets and push rods of any dimension and or specification can be visualized. Just as an example (Fig.9) demonstrates how the present components may appear in such a condition as would be used for storage and the components restrained in a very compact bundle by rubber bands **14** or other means. Rolled sheet **10** could assume many different sizes, but for this example we will use a sheet of about .007 inches thick by about 8 inches wide by about 11 inches in

length. The push rods **11A, 11B, 11C,** are all about 12 inches in length, but vary in diameter for **11A** .625 inches, **11B** .750 Inches, and **11C** .875 inches. This selection of diameters will most certainly allow the chef a wide range of flexibility when stuffing various sized food items.

ADVANTAGES

Accordingly from the description presented above, the advantages of my invention are evident and not limited to the following

(a) The afore-mentioned stuffing may be viscous such as mustard, or other thick sauces.

(b) Viscous and solid, such as a combination of a thick sauce and capers, olives, chopped onions

(c) Solids such as whole roasted red peppers, mushrooms, pieces of cheese, sliced / diced vegetables, slices or cubes of meat.

(d) The variable rollable flat sheet permits any desired diameter and it also encourages creativity by enabling the chef to actually place items in a stratified order. This will affect both the tastes of the food being stuffed and also its visual impact. A good example of this would be to create a cavity in a pork tenderloin to the desired depth without cutting through the sides. Slice open roasted red peppers and lay them out flat on the upward facing surface of the rollable flat sheet. On the peppers place some sautéed scallions and roll the edges of the peppers over the scallions. At this time roll the flat sheet so as to encase the pepper and scallion stuffing. While rolling the sheet take notice that some variation in diameter will occur. Select the push rod that most closely fits the

inside diameter of the rolled sheet. While inserting the rolled flat sheet with stuffing contained therein, exert a slight rotational force (so as to not unwrap the cylinder) to assist the insertion.. Place the rolled sheet with said stuffing therein into the food to be stuffed to desired depth. Insert the selected push rod and urge the push rod forward while gently grasping the rolled sheet. This will allow the stuffing to be deposited as desired and the rolled flat sheet will slide out as the stuffing is urged into the food item. When cooked and sliced on the diameter, a pattern containing in its center, scallions surrounded by roasted red peppers and then enveloped with pork tenderloin will be seen. The same can be accomplished with fish fillets, fowl breast, or any stuffable food item in which a cavity can be created to accommodate the desired quantity of stuffing.

(e) Said invention's use is limited only by the imagination of the chef.

(f) It is not mechanical, is infinitely variable as to its capacity, requires few components and is easily utilized by anyone capable of preparing food. Said components are much easier to maintain in a clean sanitary condition.

(g) The proposed invention has been tested hundreds of times to stuff all manner of foods imaginable. The invention has worked flawlessly on all occasions.

(h) This invention utilizes but is not limited to any desired number of rollable substantially flat sheets and push rods of desired lengths and diameters.

OPERATION

The manner of using the present invention is very efficient and straight forward. My invention will yield exceptional results every time, even for the novice chef. The following steps embrace the essence of the use and operation of said invention.

(1) Preparing a stuffable food item by creating a cavity therein.

(2) Placing the rollable flat sheet onto the current work surface.

(3) Placing the edible stuffing onto the upward-facing surface of said flat sheet in the desired amount.

(4) Roll said flat sheet so as to encase said stuffing of choice inside.

(5) Select the push rod most closely fitting the inside diameter of said rolled sheet with stuffing therein.

(6) Insert one end of said rolled sheet into said cavity created within said stuffable food item.

(7) With a gentle rotational motion in the same direction as said flat sheet was rolled, insert said rolled sheet with said stuffing to the desired depth within said cavity.

(8) Introduce said selected push rod to the exposed end of said rolled sheet and stuffing.

(9) Urge said push rod forward thereby beginning placement of said stuffing within said stuffable food item.

(10) Maintain a gentle grasp of said rolled flat sheet. thus allowing said food item being stuffed to slide off of said rolled sheet while said push rod is being urged forward. There may also be occasion to restrain slightly said food being stuffed, so a larger quantity of stuffing may be deposited as desired.

(11) Deposit desired quantity of stuffing.

(12) Said process may be repeated following unrolling of said flat sheet and cleaning of said sheet and pushrod if required.

CONCLUSION, RAMIFICATION, AND SCOPE

Consequently the reader will note that the manner of using this present invention is very different from all other prior art found to date. The method is consistent regardless of the object being stuffed, the push rod may be changed, as the chef desires. This method of stuffing food items is very easy to learn by anyone capable of preparing food. Said components are durable and when made of appropriate materials would be considered as FDA and USDA certified for use with all food products. Utilizing transparent materials also allows the chef to view the stuffing prior to placing it in the food to be stuffed. Much larger objects could also be stuffed by changing the size of the rollable flat sheet and the push rod used. Although the description of my invention as discussed previously contains certain specifications, these should not be construed as limiting the scope of the invention but as merely providing illustrations of some of the presently preferred embodiments of this invention.